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THE Newport Mercury,

—PUBLISHED BY—

JOHN P. SANBORN,

272 Thames, Cor. Pelham St.,

NEWPORT, R. I.

THE NEWPORT MERCURY was established in June, 1788, and is now in its one hundred and sixtieth year. It is the oldest newspaper in the Union, and with less than half a dozen exceptions, the oldest printed in the English language. It is a large weekly of fifty-six pages, with interesting political, editorial, State, local and general news, well-educated intelligence and a valuable foreign and household department, containing so many household hints that other papers have been compelled to copy them. The status, the intellectual space given to advertising is very valuable to business men.

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Local Matters.

EARLY AND LATE MAIL.

Why Can It Not be Retained Throughout the Year?

The first of November is fast approaching and after that time Newport will be compelled to wait till nearly eleven o'clock in the morning before she can bear from the outside world, and the last chance she will have to send a communication abroad will be at about 8 A. M. In other words, the early and late mail which the people of Newport have enjoyed so much during the summer will be removed. The mail that now arrives here at 8 A. M. and departs at 9 P. M., is by far the most important mail of the day and has proved of vast accommodation to the business people of the city at least, the past summer.

The question now arises who cannot that mail be continued through the year.—Newport is growing in size and importance all the time and her mail facilities should be the best. Now it seems to us, who live here the year round, that there are very important reasons why this early and late mail should be continued throughout the year, and we believe that if the citizens would all take hold of the matter in earnest, the authorities at Washington could be made to see the importance of it as well.

A Severe Storm.

Rain began to fall Tuesday afternoon and continued throughout the night and all day Wednesday accompanied by a heavy blow from the northeast. It was one of the most severe storms, outside, of the season, and the navigation of small craft was exceedingly difficult and dangerous. Wednesday morning Walter S. Blyden and William C. Feltz, two fishermen, started as usual in a catboat to look after their lobster pots. After examining their traps off Castle Hill, opposite Winans, they began the difficult task of boating back. The wind was blowing a gale, and the small boat struggled hard. They made a landing at Wharton's private wharf at the Dumplings and were invited into the house to warm and dry themselves. After waiting sometime in the hope that the wind would go down, they decided not to come home that night, and walked to the hotel at the Ferry where they intended to lodge after sending a telegram to their families here. The office was closed and the operator gone, however, so no message came and their friends here had almost given them up as lost, when they arrived in their own boat Thursday morning.

Death of Robert Goffe.

Mr. Robert Goffe died in this city very suddenly yesterday morning. He had been out on an errand to W. E. Mumford's store on Bellevue avenue, and was on his way home, when he fell in the street and died instantly, while within one hundred yards of his own door. Mr. Goffe was 69 years of age. He had been identified with the bathing business at Easton's beach for fifty years, or since 1833, and may almost be said to have been the originator of the present system of bathing, there. He was for many years with Messrs. Tow & Crosby in the business, but some three years engaged a privilege of his own out of that of Mr. Crosby, which he ran every season in connection with his son. He was a man of remarkable ability and sound judgment. He leaves a widow and their friends here had almost given them up as lost, when they arrived in their own boat Thursday morning.

Death of Capt. Mayne Reid.

Capt. Mayne Reid, the famous novelist, died in London on Sunday evening. Capt. Reid was a native of the north of Ireland, where he was born in 1818, but passed a large portion of his eventful life in this country. He first crossed the Atlantic in 1835, when he visited New Orleans and ascended the Red and Missouri rivers in quest of adventure, traveling over about all the States at that time constituting the Union. He settled then at Philadelphia, and devoted himself to writing those tales of adventure by sea and land which have made him famous in that department of literature. When the Mexican war broke out Capt. Reid volunteered and served in the army, distinguishing himself particularly at Chapultepec, where he was wounded. At the close of that war the captain took up his residence in New York, where he remained a number of years. A considerable portion of his time was passed in Newport, where some of his later works were written. The last few years of his life were passed in London. His contributions to periodical literature have continued until very recently, "The Rifle Rangers," "The Scalp Hunters," "The White Chief," "The Quadroon," "The Maroon," "The Castaways" and "Ossolo" are among his best known books. He was for some years the Newport correspondent of the Boston Saturday Evening Gazette.

Capt. Alexander J. Day, well known in this city, who for three years was master of the steam yacht Stranger, owned by George S. Osgood, Esq., died in New Bedford, very suddenly, on Monday evening last. Capt. Day was at one time a policeman at Cape Elizabeth, near Portland, Maine, and some years ago when attempting to arrest a burglar, was shot by him the ball passing through his right side breaking some of his ribs. He was out on Monday, and ate a hearty supper, apparently in his usual health, but died almost instantly.

Mr. Thomas E. Shea, Councilman from the fifth ward, has opened business as a plumber at No. 60 Spring st., where he will attend to the plumbing business in all its branches. Mr. Shea has been in the business nine years with Mr. Clarence Greason.

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The reserved seats for the Artillery Co's lecture course, will be sold next Tuesday evening in the Opera House. The course this year will be one of the most interesting ever given in this city, and ought to be liberally patronized. The sale of seats last year was a very interesting performance and was liberally patronized.

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Next Monday evening all who are interested in the winter fair to be held under the auspices of the Aquidneck Agricultural Society, are requested to meet in the Representatives Chamber in the State House.

The committee on the Perry statue are raising models and prices for the work from some very noted artists. The designs thus received are very handsome, and a statue erected from any of them ought to give good satisfaction.

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The Newport Mercury.

JOHN P. FARNUM, Editor and Proprietor.

SATURDAY, OCTOBER 27, 1883.

Three hundred children have died of diphtheria in Greenpoint, N. Y.

The New York horse show is attracting much attention.

The schooner William H. Rourke was capsized in a gale in Vineyard Sound Saturday night and four men were drowned.

The Republicans of Maryland claim that they will be able to elect the next Governor of that State.

The U. S. Signal Service will adopt the new standard of time. They will adopt the 75° meridian as the standard.

Some thirty of the old school Democrats of Massachusetts have come out against Butler and have issued a manifesto requesting their party not to vote for him.

Heavy snow storms are reported from Colorado. It snowed three days on the mountains at Telluride, where the mines are closed and much stock caught in the snow drifts.

In the Providence Journal libel suit in which Dr. Palmer, a coroner of Providence, sued the Journal for libel placing the damages at \$20,000, the jury failed to agree.

Judge Hoadly has a majority of only 1,383 for Governor of Ohio, on a total vote of 750,000. This gives the Republicans hopes for the next National Campaign.

It is said that there is to be a war of rates on the trunk lines between New York and Chicago. The Delaware, Lackawanna and Western are the aggressors. The public will be satisfied if the stockholders are not.

The Assistant Postmaster General recommends cheaper postage for the cities, that is in favor of one cent postage for drop letters. Congress should not hesitate long in adopting that suggestion.

Ohio has come to the front again as a Presidential aspirant, and is pushing Judge Thurman for the Democratic nomination. Ohio is not happy unless she can have at least one big Presidential candidate.

The Tribune has turned sporting character. It wants to be, we don't know how much, that it has gained in circulation two papers to one gained by the Herald. It also claims that the Herald instead of gaining is constantly losing in circulation. Go on gentlemen, fight it out on that line, or any other that suits you best.

It takes very little to get up a Presidential boom now and it takes less to kill one. Judge Harlan is the last victim of the "boom," and he is doomed because he did not agree with the rest of the Supreme Court on the unconstitutionality of the Civil Rights Act. Probably that boom will die young.

The Massachusetts Democrats are having hard work to find a man willing to play second fiddle to Butler. Prince declined to be a candidate for Lieutenant Governor, then S. A. B. Abbott, son of Judge Abbott, was put on. He declined and on a third trial they propose to promote one Marsh the present candidate for Secretary of State, to that position. It is presumed that he will stick.

Dakota would seem to be in a bad way just now. The Supreme Court of the Territory has rendered a decision which says that the act removing the capital to Bismarck is unconstitutional. At the same time it decided that the law which took the Capital from Yankton was valid. In other words Dakota has no Capital and the State officers like Mohammed's coffin are hung up between heaven and earth.

An exchange in speaking of the new costumes worn by the ladies at the opening of the new opera house in New York says: The economy of material shown in the cut of many of the dresses was also noticeable. "White silk is so expensive that not much of it can be used," was one charitable explanation of a display that would have been deemed scandalous twenty years ago, and would not be tolerated now, were it not saucious by London usage.

Secretary Chandler has written a sharp letter to Commander Wildes of the Yantic, questioning him as to his failure to land supplies on Littleton Island for Lieutenant Greely and his party should they reach that place on their retreat. The Commander replies in equally as vigorous language, showing that his vessel was in bad condition; his supply of coal short; and that when he found the Proteus crushed in the ice, he considered it his first duty to look for her crew. This northern exploring business is bad business any how and if we get Lieutenant Greely and party home safe, the first man who suggests another arctic expedition should be shot.

The wife of Mr. W. H. Murray, has just returned from Europe with a diploma from the Vienna Medical College both as physician and surgeon, being, her friends say, the only woman in the country with this certificate.

More Charlie Ross.

Charlie Ross seems to be making himself numerous just now. About a week ago he was heard from out West, when it was found another Mosher had been killed who had once had the celebrated Charlie in charge, and the Mosher having been killed before he could make a confession that clue was lost.

Now comes a sailor boy who says he is Charlie Ross himself; they have found him down in Maine. He is about 18 years old. In appearance he is tall and slim, with a good looking face, dark brown hair, with a slight tendency to curl, fine forehead, well arched eyebrows and intelligent looking eyes. It is his intention to save money enough to take him to Philadelphia, where he will call on Mr. C. K. Ross. He says his remembrance of living in a large house, of being taken away by two men in a carriage, and of being put on board a vessel and carried to Winterport, Me., where he was kept in a dark room three or four years. He was allowed, under close surveillance, to leave the room occasionally. He was not abused by his captors. There were other children in the house, but there he rarely saw, and was not permitted to play with. After remaining at Winterport for several years he was carried on a vessel to Brazil. It was on this voyage that he learned he was stolen by Jessie James, the Davisons and Pinkham. After reaching Brazil he managed to elude his captors and returned to this country, working his passage on a ship. Since then he has been to see most of the time, serving as a cook. He can read but little and does not write at all.

Mr. Ross says the Maine boy is a fraud, and that owing to the publicity given by the reporters in St. Louis he was able to make nothing out of his western clue.

An Old Lady's Tramp.

It is reported from Cleveland that Elizabeth Pierce, 77 years of age, has walked from Holliston, Me., to Erie, Pa., a distance of nearly 1,100 miles.

It took her eight weeks to make the journey, and, when asked why she chose to walk, she said she knew of no other way of going until she reached Erie, where a person took her to the infirmary and obtained for her a pass to Cleveland. She had with her a basket, in which she carried, among other things, a Bible. She says she gained strength and comfort on the journey by reading the Bible. She was supplied with money and a pass to Delaware.

Presidential Possibilities.

The question of the Democratic Presidential nomination being debated here, writes "Guth" from New York. Gov. Cleveland's friends are talking of him for the Presidential nomination and so are the friends of ex-Congressman Flower, who defeated Wm. A. Astor in a district regarded as a stronghold of New York city Republicans. In view of the deposition of many Democratic politicians to nominate Mr. Tilden as the candidate for 1884, the gentleman above referred to made very careful inquiries touching the state of his health. The information received was direct and positive to the effect that, while Mr. Tilden might be exempt from sickness and able to enjoy life in his condition of retirement, he did not possess the degree of health which would enable him to endure the excitement of personal interviews and the terrible strain of a Presidential canvass. In regard to Butler, no one speaks seriously of him and there is in New York, Pennsylvania and the eastern states absolutely no strength for McDonald. There did not seem to be any fear as to the result in New Jersey. The talk about Holman as a Presidential candidate was regarded as a joke which would do nobody any harm.

A writer in Lippincott's says, with emphasis: "The economy of French cooking is something to open American eyes. Not a drop of the water in which vegetables are boiled overdrains away wasted, but with a dish of milk and a little pork fat or butter is made a good soup-vehicle by means of which to consume dry bread." When our cooking schools teach this art of economy in utilization of material, they will be even more useful than at present.

Daniel Shaw was killed by the cars at Hoosick Falls Monday. At various times three wells had caved in on him, and he was taken out unconscious. While suffering fits he has been pulled from the railroad tracks a number of times. He was three times struck by trains, and on one of these occasions had an eye knocked out. Upon his return home after that accident, he was seized with a fit and fell on a red-hot stove.

David Prescott Hall, of Scotch Plains, N. J., has received the Republican nomination for the 11th Assembly District, New Jersey. Mr. Hall is an enterprising young member of the Bar of New York, and is a son-in-law of Mrs. Julia Ward Howe.

There is little doubt of the President pardoning Sergeant Mason before long. Petitions keep pouring in even at this late day.

Mrs. Kate Chase Sprague, who is living in Germany, is said to refuse all social invitations, and occasions comment by leading an isolated life.

It is known that many tramps who lead a delightfully easy existence during the summer months are in the habit of celebrating the first hard frost by some slight crime which will secure them snug quarters during the winter months. An analogous practice has lately been discovered by the police of St. Petersburg, where the frequent commission of petty thefts by young men who apparently were not tempted by want has caused bewilderment. The police have now ascertained that these thieves are natives of the Grand Duchy of Finland, and that their motive is to escape from military service under the law of Finland, which does not allow any one who has been convicted of theft to serve in the army. Their reason for going to St. Petersburg is that the punishment for theft is much more severe in Finland than in other parts of the Empire.

The Myra Clark Gaines' Suit.

Among the cases recently decided in the United States Supreme Court is that of the city of New Orleans v. Myra Clark Gaines. It is an appeal from a decree of Judge Billings which awarded Mrs. Gaines about \$2,000,000. The record is the largest ever submitted to the Supreme Court or probably to any court. It is bound in one immense volume, which stands at least two feet high and weighs 200 pounds. Between the covers of this mammoth book are 9,000 pages of closely-written manuscript, averaging more than 350 words to the page. The cost of printing this record will be \$10,000, and it will make about 7,000 pages of printed matter.

General Hazen, the Chief Signal Officer, expresses the belief that Lieutenant Greely is safe, and that his party will survive the winter. General Hazen's confidence in Greely is shared by Lieutenant Ray, who has just returned from Point Barrow, where he has been doing similar duty to that in which Greely is engaged. Lieutenant Ray says the terrors of an Arctic winter have been greatly exaggerated.

The steamship Helmsdale has had a remarkable escape from destruction by fire. When 200 miles from New York on Sunday it became evident that a quantity of matches in the hold had become ignited, apparently by spontaneous combustion. As part of the adjacent cargo was composed of liquors, a great calamity was feared. The captain's care, however, prevented the flames from breaking out, and the several hundred passengers were safely landed.

Allan Arthur, the President's son, is one of the most popular men at Princeton College. Of a generous temperament, he is fond of a frolic, and makes and keeps his friends easy.

The largest cattle ranch in the world is at the head of Red River, in Texas. It comprises 700,000 acres, and is owned by Charles Goodnight.

There are two colored women lawyers in the United States—Mary A. S. Cury of Michigan, and Louise V. Bryant of Colorado.

The Careful Builders.

This is an organization of children and youth formed under the auspices of the Young Women's Christian Temperance Union of this city, and which has its meetings every second Saturday afternoon in the Young Men's Christian Association rooms. It is under the immediate management of Mrs. B. C. Goff and Mrs. J. Sayer, and numbers some fifty or more members. On Thursday evening the society gave a reception in the X. M. C. A. hall, which was largely attended by the friends of the children. Following was the programme, at the close of which cake and lemonade were served.

Reading of the Scriptures, by Mrs. N. Tower Prayer, by Rev. S. C. Carr Solo, Keep me free and pure, by Miss Dutton McDonald Music, by Eddie Mason.

Ravages of War, by Miss Florence McDonald The Letter, by Miss Happy Orr Singing, Touch not the Cup, by all Music by Eddie Mason.

Dialogue, Learning to Smoke, Little Child's Speech, by Miss Myra Barlow Brave and True, by Miss Florence McDonald Music by Eddie Mason.

Dialogue, the Young Temperance Oracle, Mama's Dear Treasure, by Miss Lottie McDonald Sluggish, Up Friends of Jesus, by all Music by Eddie Mason.

Don't sell my Father Rum, by Miss Mamie Sharpe Dialogue, A Story about Two Giants, Singing, The Robin, by Miss Grace Miln Music by Mrs. W. O. Miln.

The exercises were of a most pleasing character throughout, and elicited much applause.

The Next Methodist Conference.

New Bedford is making an effort to have the next meeting of the New England Southern Conference held in that city. The invitation has been extended to the Conference and will probably be accepted. The Conference will probably be held with the County Street Church, and the other Methodist churches of that city and of Fairhaven and Acushnet pledging their hearty support in the matter of entertainment.

Owing to the grand success of the Children's calico given at the rink last Saturday, and the popular favor with which it was received, the Olympic management have decided to repeat it on November 10.

Conductor Sampson, of the O. C. Railway Co., has gone to California on a vacation of four weeks.

Col. William A. Stedman, of this city, has been elected President of the American Gas Light Association of New York.

Called to Preach.

We feel called upon to preach a few gospel facts—facts that are worth knowing. We want everybody to enjoy all that is possible in this world. We want all those who are suffering from rheumatism, neuralgia, and all aches, pains and pains to know that James' Salvarsan Oil is an untailing and spreading Cure.

A NOTE
ON AN ARTICLE IN THE OCTOBER NUMBER OF
THE NEWPORT HISTORICAL MAGAZINE.The Dr. Mahew referred to in an article in the last number of the *Newport Historical Magazine*, was the distinguished divine and patriot, Jonathan Mahew, pastor of the West church, Boston, Mass., whose sermons preached in 1748 and printed in 1749, and especially his celebrated sermon upon "Unjustified Submission and Non-Resistance to the Higher Powers with some Reflections on the Resistance made to King Charles I," preached and printed in 1752, evince intense devotion to civil and religious liberty and the right of private judgment. In his youth he was an ardent Whig and a lover of the doctrines of civil liberty as enforced by Sloby, Milton and Locke. The sermon referred to in Richard Draper's letter of June 17, 1754, printed in said article was probably Dr. Mahew's famous election sermon of that year, which was "a defense of a Republican government founded in the will and by the authority of the people." It was these progressive views which so early enlisted the sympathies of such Newport Whigs as John Collier, Wm. Ellery, Samuel Ward and Wm. Vernon, and induced the latter, in 1754, to promote the circulation of Dr. Mahew's writings in Newport. Thereafter Dr. Mahew became the forerunner of James Otis and Samuel Adams. The book of sermons mentioned in Jeremiah Condy's letter of July 1, 1755, printed in the above article, were probably fourteen sermons of Dr. Mahew printed in that year. As early as 1750, the Rev. Mr. Cornish of London, writes Dr. Mayhew that Mr. Thomas Ward of Newport, "has done me the great favor to send me your sermons in favor of reason, religion and the right of private judgment. Go on and prosper; and may the good Lord succeed your labours."

Dr. Mahew's dread of English prelacy and of the establishment of an Anglican Episcopate in New England, induced him to publish his "Observations on the Character and Conduct of the Society for Propagating the Gospel in Foreign Parts." Dr. Stiles, in a letter to Dr. Mayhew, dated Newport, April 1773, expressed his sympathy with the latter's views and urged him to publish his "Observations." The "Observations" elicited a vast amount of controversy on both sides of the Atlantic, and were answered by the Archbishops of Canterbury. In 1765, Dr. Mayhew was a vigorous vindicator of the liberties of the colonies attacked by the arbitrary measures of the British ministry which culminated in the Stamp Act. He died July 9th, 1766. The late Jonathan Mayhew Walwright, Episcopal Bishop of New York, was a descendant of Dr. Mayhew. The above-mentioned Jeremiah Condy was, probably, a son of the Rev. Jeremy Condy of Boston, and was a Boston bookseller. The Rev. Jeremy Condy was a Baptist divine, educated at Harvard and a man of "liberal views and of an ingenuous and literary taste." Of the above-mentioned Richard Draper I can find no account.

Facts are Stubborn Things.

Is there anything in any of the numerous advertisements of the Royal Baking Powder to show that the Royal does not use Ammonia and Tartaric Acid as cheap substitutes for Cream of Tartar? Or is there any charge, or the slightest insinuation in those advertisements, that Cleveland's Superior Baking Powder contains anything but the purest Grape Crums of Tartar and Bicarbonate of Soda, with a small portion of flour as a preservative?

Ammonia and Tartaric Acid produce a strong leavening gas, which is not to be compared, in the practical test of baking, with the more desirable Carbonic Acid gas generated by the exclusive use of the expensive Cream of Tartar.

Use Cleveland's Superior Baking Powder, and judge for yourself of its superiority.

Mrs. Mary E. Record died suddenly at her home on Golden Hill street, Thursday. She was nearly 80 years of age. This is the third member of the Record family that has died suddenly within the last few months, all having reached a very advanced age. William H. and Joseph M. Record were the two brothers who died some months since. The only member of the family now living is Thomas Record.

The following advertisement was copied verbatim et literatim from a paper published in Delhi, N. Y.:

"Any man or woman, whose oxen or cow is found running in this hill will have his or her tail cut off as the case may be."

We greatly appreciate the coffee at the close of part, and if you want a delicious cup of coffee our New York blend is half and half.

Breakfast Coffee 7 cts., per lb.

Ackerman Brothers' Cafe des Gourmets, 7 cts.

Raw Rio 15 cts., per lb.

Raw Java 20 cts., per lb.

Cocoa Shells 6 cts., per lb. 5 lb for 25 cts.

COFFEE.

A good Amoy Tea 20 cts., per lb. 6 lbs. for 1.00.

Good Oolong or Japan Tea 40 cts., per lb. 3 lbs. for 1.00.

Smaller Oolong or Japan Tea 60 cts., per lb. 2 lbs. for 1.00.

Very good Oolong or Japan Tea 75 cts., per lb. 2 lbs. for 1.00.

Tea from Formosa 100 cts., per lb.

A fine Ceylon 200 cts., per lb.

Hot Old Government Java Coffee 23 cts., per lb.

Hot Old Government Caffe 25 cts., per lb.

Hot Mocha Coffee 37 cts., per lb.

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SUGAR.

Standard Granulated Sugar 11 lbs. for 1.00.

Standard Cane Sugar 11 1/2 lbs. for 1.00.

Cane C Sugar 12 lbs. for 1.00.

Yellow Sugar 13 lbs. for 1.00.

Cane C Sugar 14 lbs. for 1.00.

Powdered Sugar 10 lbs. for 1.00.

Molasses and Syrup.

Porto Rico Molasses 62 cts., per gall.

A barrels N.Y. Molasses 65 cts., per gall.

Syrup (Silver Drips) 60 cts., per gall.

Syrup (Cane) 33 cts., per gall.

Farm, Garden and Household.

Why Fowls Lay Shellless Eggs.

There are several causes why fowls lay shellless eggs. A writer in Poultry mentions the following: First, from the fowls having been kept short of materials to form or make the shell. If this is allowed to go unnoticed it is a great strain upon the fowl's system, and has a tendency to weaken the oviduct, or egg passage, where the egg is encased with shell. Secondly, from laying double-yolked eggs. This also injures the passage very much at times. I have known fowls, after producing several of these large eggs, to never lay perfect-shelled ones again, while others are left very weak, and only lay them with a very thin shell, not sufficiently thick for hatching purposes. In such cases as these the hens ought to be allowed to sit, so that the whole system has an entire rest; when this is done, it proves a certain cure to them, and strengthens the fowls very much. The third cause is when a fowl produces eggs so rapidly that three eggs may be found in the oviduct at once. The middle one is forced down on the one that will be laid first; the third following again quickly after the second, forces the middle one out of the part of the oviduct where the shell is formed on them.

Stumbling Horses.

The "Pittsburg Stockman," in a recent issue says: Some good horses are addicted to stumbling while walking or moving in slow trot. A well versed veterinarian states that there are two causes that would tend to produce this faulty action; one, a general weakness in the muscular system, such as would be noticed in a tired horse; the other a weakness of the exterior muscles of the leg, brought about by carrying too much weight on the toe. To effect a cure, he adds, lighten the weight of each front shoe about four ounces; have the toe of the shoe made of steel instead of iron, it will wear longer; have it rounded off about the same as it would be when one-third worn out, in order to prevent tripping; allow one week's rest; have the legs showered for a few minutes at a time with cold water through a hose, in order to create a spray; then rub dry, briskly, from the closest down to the foot. Give walking exercise daily during this week for about an hour twice a day. When you commence driving again omit the slow jog, either walk or send him along at a sharp trot for a mile or two, then walk away, but do not speed for at least several weeks. By this means the habit of stumbling from either of the above causes will be pretty well overcome.

How To Milk.

A milker should learn to milk quickly. Slow milking will ruin any cow, and there is little doubt that many cows are made unprofitable by bad milking. As soon as the flow of milk begins it should be drawn as rapidly as possible. Stripping with the finger and thumb is a bad practice, and should be unlearned at once, and the whole hand used to milk with. By persevering one will soon be able to milk very short teats if the hand is moderately small. The best milkers have small hands; strength of wrist will come in time.

Now that the last vegetables are removed from the garden, especial care should be taken that all weeds are removed also. Clean out the fence corners, pile the weeds and burn them. If the same plot of ground is to be used for a garden next year, much work may be saved next summer and a better crop insured if pains be taken with the garden spot this fall. It is commonly a good practice to give the ground a fall plowing, for the purpose of destroying insects which burrow in the soil. Clean off the garden nicely and have it in good shape for early spring. If the soil is cold and backward put in underdrains this fall. If drain tiles cannot be afforded, lay stone, pole or brush drains. The garden should occupy the earliest soil on the farm.

Failure to secure a crop of strawberries is often due to the fact that some of the sorts are "pistillate" only, that is, have only female organs of fructification in the flower, and that there are no perfect-flowered sorts, as the Wilson, and most others, near by to fertilize them. The Crescent and Green Profile are pistillate varieties; also the Champion and Defiance.

Farmers who have harvested a good piece of buckwheat this year are fortunate. The early frosts have destroyed the crop on low lands, where it is most largely grown.

Agricultural Hints.

California vinters are learning that the varieties of grapes they have heretofore planted are not the best for wine. In that fine climate the best varieties will grow to perfection.

The rag weed, which often grows up in wheat stubble, is unsightly enough; but it serves one useful purpose in protecting young clover. The latter will occupy the ground to the exclusion of rag weed the subsequent season.

Buckwheat is an excellent crop to clear land of most kinds of weeds, but it will not destroy quack, the roots of which will live during the brief time this crop covers the ground without pushing up shoots to the surface.

Nearly half the potatoes grown near Elmira, N. Y., have been destroyed by rot, and many pieces are so badly affected that they will not be harvested. But for this mishap the crop would have been a good one, as the season has been very favorable.

Since the reduction in price of barbed wire it is rapidly growing in favor. Eastern farmers, however, seldom rely on the barbed wire alone, but usually combine it with some fence that is more easily visible, and warns cattle and horses not too approach too closely.

The immature potatoes grown as early as possible are found by Southern farmers the best for the main crop to be planted later. No matter how many eyes are planted, the strength of the potato goes to one or two, giving very vigorous shoots, while the others remain dormant.

If turnips are fed to cows immediately after milking they will give no unpleasant flavor to the milk.

The food is eaten, digested and passed off before the bulk of the milk is secreted in the bag. Even onions may be fed to cows without flavoring the milk if given long enough before milking.

Burned oyster shells are often recommended as fertilizers. Analysis shows, however, that they are composed mainly of lime, with scarcely a trace of phosphoric acid. Common lime and salt will furnish on any soil all the mineral elements that burned oyster shells will, and at less expense.

Doubt.

Don't go to bed with cold feet. Don't sleep in the same undergarments that are worn during the day. Don't sleep in a room that is not well ventilated.

Don't sit or sleep in a draught. Don't lie on the left side too much. Don't lie on the back to keep from snoring.

Don't try to get along with less than seven or eight hours' sleep, out of twenty-four.

Don't jump out of bed immediately on awakening in the morning.

Don't forget to rub yourself well all over with crumpled towels or hands before dressing.

Don't forget to take a drink of pure water before breakfast.

Don't take long walks when the stomach is entirely empty.

Don't start to do a day's work without eating a good breakfast.

Don't eat anything but well-cooked and nutritious food.

Don't eat what you don't want just to save it.

Don't eat between meals nor enough to cause uneasiness at meal-times.

Don't eat the smallest morsel unless hungry, if well.

Don't try to keep up on coffee or alcoholic stimulants, when nature is calling you to sleep.

Don't stand over hot-air registers.

Don't inhale hot air, or fumes of any kind.

Don't fill the gash with soot, sugar, or anything else to arrest the hemorrhage when you cut yourself, but bring the parts together with strips of adhesive plaster.

Don't wear thin hose or light-soled shoes in cold or wet weather.

Don't strain your eyes by reading on an empty stomach or when ill.

Don't strain your eyes by reading or sewing at dusk, by a dim light, or flickering candle, or when very tired.

Don't sing or halloo when your throat is sore or you are hoarse.

Don't drink ice water when you are very warm, and never a glassful at a time, but simply sip it slowly.

Health and the House Walls.

The non-porousity of concrete walls is now urged with much plausibility by medical writers as a point in their favor for house walls. Not only does brick absorb all the animal gases, thus presenting a condition by all means to be kept in mind in the building of hospitals and infirmaries, but since absorbent walls are injurious to harboring the germs of infection, the value of walls torned of concrete composed of burnt aggregates cannot be overstated. In this relation, too, it may be remarked that slag-made concrete has the great advantage of being fire resisting, the material in its rough state having been subjected to intense heat, and there is

nothing in it to kill the cement. In the construction of walls of this description three sizes of the slag may be used, the larger lumps being packed in layers in the middle of the wall, and the other two sizes—the larger of the size of walnuts—run in with cement on each layer in the proportion of eight to one.

Receipts for the Table.

MUSHROOM SAUCE.—Canned mushrooms are not necessary for mushroom sauce. Allow four tablespoonsfuls of butter to one teaspoonful of the mushrooms, one teaspoonful of milk, one teaspoonful of flour, and salt to your taste. Put this on the stove, bring it to a boil and pour over the duck while smoking hot.

GOOD CUP CAKE.—One cup of butter, two cups of sugar (powdered), four eggs, one cup of sweet milk, one teaspoonful of vanilla, one-half teaspoonful of mace, three cups of prepared flour, or the same quantity of family flour with one oven teaspoonful of soda and two of cream-tartar, sifted twice with it. Two teaspoonsfuls of Royal Baking Powder will serve the same end.

FILLET OF BEEF.—A fillet of beef should be put into the hottest of hot ovens about half an hour before dinner time. Lard it and put it into a small baking-pan, in the bottom of which are some chopped pieces of pork and beef suet; sprinkle some salt and pepper over it, and put a large ladleful of hot stock into the bottom of the pan, or it may be simply basted with boiling water.

LOBSTER SAUCE.—To make lobster sauce for boiled fish, take one small lobster, four tablespoonsfuls of butter, two of flour, one-fifth of a teaspoonful of cayenne, two tablespoonsfuls of lemon juice, one pint of boiling water.—Cut the meat into dice. Pound the "corn" with one tablespoonful of the butter. Rub the flour and the remainder of the butter to a smooth paste. Add the water, pounded "corn" and butter, and the seasoning. Simmer five minutes, and then strain on the lobster. Boil up once and serve.

CREAM OF RICE SOUP.—Two quarts of chicken stock (the water in which fowls have been boiled will answer); one teaspoonful of rice; a quart of cream or milk; a small onion; a stalk of celery; salt and pepper to taste are needed to make cream of rice soup. Wash rice carefully, and add to chicken stock, onion and celery. Cook slowly two hours (it should hardly bubble). Put through a sieve; add seasoning and the milk or cream, which has been allowed to come just to a boil. If milk, use also a tablespoonful of butter.

POULET A LA MARENGO.—"Poulet a la Marengo" is not so formidable as it sounds. To prepare it cut up an uncooked fowl as for a fricassee, and fry the pieces in olive oil, with a bruised clove of garlic, pepper, salt and a fagot of sweet herbs. Take three tablespoonsfuls of the oil used in frying the fowl, and some minced mushrooms, a little shallot and parsley, also finely minced, a glass of white wine, as much stock, free from fat, as you want sauce, pepper and salt to taste. Let the sauce boil a few minutes; dish up the pieces of fowl, pour the sauce over, and serve.

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Banking and Insurance.

PROVIDENCE MUTUAL
Fire Insurance Com'y,

No. 45 Westminster St., Providence, R. I.
All policies in this Company cover loss or damage by fire or by lightning. This Company's claims for the best patronage on the liberal condition of its policies, on the unquestionable character of the indemnity it affords, and on its eighty-one years of honorable dealing.

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HENRY BULL, Jr., Agent, 128 Thames St.

Job T. Langley,
Fire Insurance Agency!

Phoenix Insurance Co., of Brooklyn, N. Y.
Cash Capital and Surplus \$1,000,000.
Queen Insur. Co., of Liverpool and London.
Cash Capital, \$10,000,000.
Lancashire Insur. Co., of Manchester, Eng.
Cash Capital, \$10,000,000.
Connecticut Insurance Co., of Hartford,
Cash Capital and Surplus, \$1,000,000.

Insurance furnished for any amount required, on all insurable property, at current rates of premium, in first-class companies.

Nos. 131 & 133 Thames Street.

NEWPORT, R. I.

HENRY N. WARD, Agent.

FRANKLIN
Mutual Fire Insurance Co.,
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No. 12 South Main, cor. College St., Providence, 1844. Amt. at risk, \$4,000,000.

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FURNITURE,
No. 40 Broadway, Newport, R. I.

WALL PAPER.

In order to make room for our latest importations of
SOUTH KENSINGTON PAPER
we are selling out our former stock at greatly reduced prices.

QUAINT, CURIOUS AND EXPENSIVE
PAPERS.

It is intended to sell your house, parlor, etc., as it will bring from \$2,000 to \$3,000 more after having been papered.

Close figures given on large contracts. Samples and Books on Decoration mailed free.

H. BARTHLOMÆW & CO.,
Makers and Importers,
121 & 126 West 33d Street, N. Y.

Near Broadway.

7-28-17

BARCAINS!

THE BEST LINE OF

LADIES' CORK SOLE

Button Boots,

GREATLY REDUCED IN PRICES.

T. MUMFORD SEACURY,
134 Thames Street.

GEO. NASON,

Upholsterer,

JOHN STREET, Near Spring,

Has just received a few pieces of desirable

goods for covering.

Cashmere, Raw Silk & Jute.

Fine Upholstered Furniture,

and the VERY BEST MATTRESSES of

any kind made to order.

These furnishings or repairing will do well to sell.

REMOVAL.

AS A MATTER OF NECESSITY, and of policy, and for the better accomodation of my many up town customers, and to be nearer to them, I have leased and opened a new stand at

No. 18, West Broadway,

(Opposite my old stand.)

Where I shall have larger facilities for jobbing business, as well as horse-shoeing. The largest stock of

HAMMERED HORSE-SHOES,

In the city. I shall discontinue my Kinsley's wharf shop, as it is very difficult to get good men, and my increase of business up town requires all of my attention.

7-14 C. F. D. FAYERWEATHER.

PHIL MOOK,

Formerly with J. Luford, writer to inform his friends and the public that he can be found at

Leavitt's Studio

during the business hours of the day.

Photographs taken at Club Rates.

195 THAMES-ST., NEWPORT, R. I.

JOSEPH M. LYON,

PLUMBER, BRASS FOUNDER AND COPPERSMITH

No. 238 Thames Street, Newport, R. I.

And mostly on and off the Royal Force and

Marine Forces, also Warships, also Water

Officers, Wash. Bowls, Fanciest, and every de-

scription of Plumbing Materials, asheas can be bought elsewhere. Lead Pipe and Sheet Lead on hand, also all kinds of Brass and Copper.

Castings made to order. Ship Castings of all

kindson hand and made to order at short notice.

Fruit, Vegetables, &c

RE AND YELLOW BANANAS, AP-

PELES, Oranges and Lemons, Nuts in every

variety, Hothouse Grapes (Black, Hastings

and white) cut to order, Grapes, Raisins, Dates, Peaches, Beets, Turnips, Cauliflower, Onions, Bermuda and Charle-

ton Potatoes, Choice Table and Cooking But-

ter, Eggs.

Fresh Salmon, Striped Bass, Chicken, Halibut, Soft Oysters, Biscuits, Hams, Bacon, and

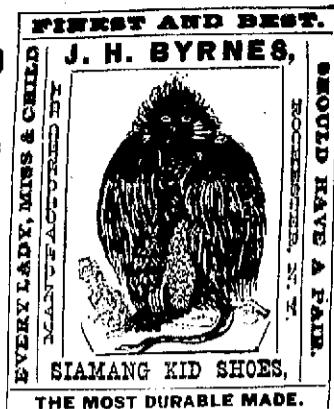
all kinds of Fish, Oysters, Hams

New Advertisements.

New Advertisements.

SPECIAL AD.

Now is the time to buy your winter shoes cheap.

MEN'S
HAND SEWED
SHOES,
THE LATEST STYLE
INBalmoral,
Congress
& Button.

John H. Cottrell, 144 Thames Street.

WEST'S STAUARY.**The Great Success**

We had last season in offering a line of the above goods at

REGULAR PRICES

Has induced me to double my order this year and the first shipment has been received, including all the new subjects that have been offered this fall.

They are now opened and

Ready for Inspection.

The prices are less than half of Roger's, and are pronounced equally as good in every respect. Notice the list that we have now in stock.

Playing Grandma.
Going to School.
Is that you Tommy.
Joe's Farewell.
You Naughty Boy.
The Last Breakfast.
"The Wellers."
Rebecca, Ruth, Papa.
Grandma.
At the Seaside.
Twilight, Aurora.
Empty Purse.
After the Chase.
Getting Mad, Making up.
Holiday times.
End of the Argument.

Can't You Talk. Two sizes.
Square Measures,
Family Cares.
Pets.
Holly Gatherers.
Forced Prayer.
Red Riding Hood.
Grandma, Mamma.
Courtship.
Auld Lang Syne.
Cash in Bank,
The Driver.
The lost Found.
Squaring 'em up.
Don't like his Pants
By Jingo.
First Love.

CAN BE FOUND ONLY AT**A. C. LANDERS', 167 Thames-st.****COVELL'S BLOCK.****THE HARD-WORKING MAN.**

He was a hard-working man, and for a good many years he had been working twice as hard as any man ought to work.

He said he had a splendid constitution, and that he could stand it.

He forgot that as years passes on the waste of the system is much greater than in youth, while the repair of it is less.

He became weak, debilitated, nervous, and depressed. He regarded the future with dread, and said he had worked himself into an untimely grave.

But he was not taken to the cemetery at all. Instead of that, a good friend brought him some Brown's Iron Bitters.

He began to pick up strength. That was what he wanted. Brown's Iron Bitters enriched his failing blood and put new life into him. It toned up his digestive organs so that his food began to nourish him and do him good. Most heartily does he recommend Brown's Iron Bitters.

NEWPORT COUNTY NEWS.**PORSCMOUTH.**

MATRIMONIAL.—Notwithstanding the inclemency of the weather on Wednesday, there was quite a company of people assembled at St. Paul's church at 12 o'clock, to witness the marriage of Miss Helena Augusta Coggeshall to Mr. Frank L. Thomas. After the ceremony the invited guests repaired to the residence of Mr. George R. Coggeshall, the bride's father, where congratulations were showered upon the happy couple. The presents were quite numerous, as well as valuable.

STORM.—We were visited with a severe northeast storm of wind and rain, commencing on Tuesday night in the early evening, and lasting until Wednesday night, the wind being very heavy most of the time.

GENERAL ITEMS.—At a regular meeting of the Sensible Lodge, No. 17, I. O. O. F. held on Saturday evening, resolutions of respect to the memory of the late Capt. Benjamin Tallman were passed.

Capt. Coomer A. Easterbrooks, of fish-

ing steamer Cora White, and Capt. Lewis J. Munro, of the steamer Henry T. Sisson, having finished their season's work, have returned to their homes in this town.

Mrs. Charlotte Burdick, a native and former resident of this town, whose home is now in the state of New York, is on a visit to her friends and relatives here.

NEW ENGLAND ITEMS.**RIODE ISLAND.**

The venerable Peter Gladding, for thirty-five years town clerk of Bristol, died Monday at the Rhode Island Hospital, whither he had been taken for treatment for his eyes. Mr. Gladding was a very influential citizen of Bristol. An honest upright man in all his dealings, and probably had not an enemy in the world. He was the father of Wm. O. Gladding, 2nd, of Newport.

Wickford young ladies belong to aulsion society known as the "Pearl Seekers," which meets monthly at the homes of its members.

Building contractors, of which Westerly has a number, are unusually busy; perhaps there has been no time in the history of the growth of Westerly when so much enterprise in building was known. Both sides of the river have equal spirit in this direction.

Woonsocket Reporter: The man who has nothing to do just now can make a fortune by hunting crows in Massachusetts. The demand for that class of meat next month in the old Bay State will be something enormous.

An unsuccessful attempt was made on Saturday evening to wreck a passenger train on the Providence and Worcester Railroad within the limits of Providence.

Rev. Dr. Bullen, pastor of the First Baptist Church, Pawtucket, had a royal welcome from his people on Friday night on his return from Europe.

Warden Sherman of the State Prison is reported dangerously ill of typhoid fever.

A fire early Monday morning destroyed a barn belonging to George Mann and damaged the house of James Cady.

Mrs. Julia Ward Howe and Mrs. H. T. C. Wolcott are attending the Woman's Congress at Chicago.

CONNECTICUT.

A tramp visited the house of a Mrs. Palmer, near Stamford, Ct., recently, and, after obtaining a square meal, attempted to rob the lady of her purse. She kept the scoundrel at bay with a knife, and he, fearing help would arrive, beat a retreat. Mrs. Palmer fainted when he disappeared.

George H. Thompson, said to live in Nebraska, was arrested at New Haven, Tuesday, and held in default of \$4000, for obtaining \$2700 from Stephen O. Rider of New York for worthless foreign patents on a fire escape.

John Dart of New London sailed for a Pacific whaling voyage in 1856 and did not return with his ship. His family have thought him dead for over twenty years, but recently had a letter from him in Valparaiso, saying he should return soon.

John Newton of Ledyard, Center, who spent his life in a hotel through whose leaky roof snow and rain drifted while he held mortgages on many substantial farmhouses, has just died leaving \$10,000 and half the pasture land in the town.

Elmer Swift of Milford, while walking on the track Tuesday night, was struck by a train and killed.

Oliver Barr of Derby was sentenced on Tuesday to seven years in State Prison. He is the last to be punished of the gang of four who last year broke into the house of David L. Treat, an old Orange farmer, beat him brutally in a vain attempt to make him tell where he kept his money, and then stole \$12, all they could find.

The oldest school-teacher in New Haven is Sarah Wilson, a negress, 77 years old, who has been teaching for 60 years. Her father was born a slave in New Haven, but bought his freedom, and Mrs. Wilson has a good education and teaches a private school of very young children.

James Murphy, aged 16, walked off the railroad bridge at Willimantic on Tuesday evening and was drowned.

Robert Thackery of Stony Creek has lost his second wife and his son. They eloped, it is alleged, and had the check to leave him a letter of thanks for his kindness.

MASSACHUSETTS.

The Court of Commissioners of Alabama Claims rendered the following judgments in New England cases to-day: Edward H. Allen, administrator, New Bedford, \$158 and interest from January, 1863; Sarah P. Clifford, executrix, New Bedford, \$451 and interest from November, 1863; Joseph Cowell, \$2039 and interest from August, 1866; Rufus H. [Price not given].

Butterfield, formerly of Buxton, Maine, \$655, with interest from October, 1861.

A wood-ove company has been organized at Gardner with a capital of \$1,000,000, to make a patented machine which will turn out fibre much cheaper than by the present process of grinding the wood. George F. Moran of Leominster, Mass., is president, C. A. Parks of Boston treasurer, and Governor Hale of New Hampshire among the trustees.

On the second day of October Rev. Elieich Sanford celebrated the 60th anniversary of his pastorate over the Congregational Church at Rehoboth. The seven clergymen composing the ordination council are dead, and it is thought that but two of the members of this church are now living. On the 20th of October Mr. Sanford will reach his 80th birthday. His grandfather, Lieut. George Saxon, reached the age of 96, and was an officer at the battle of Quebec in 1759, and assisted in carrying Gen. James Wolfe from the Heights of Abraham, and heard him say, "I do content," when told that the French army was defeated.

Capt. Coomer A. Easterbrooks, of fishing steamer Cora White, and Capt. Lewis J. Munro, of the steamer Henry T. Sisson, having finished their season's work, have returned to their homes in this town.

Mrs. Charlotte Burdick, a native and former resident of this town, whose home is now in the state of New York, is on a visit to her friends and relatives here.

From New England country boy to sailor, from sailor to granite cutter, from granite cutter to politician, from that to member of Congress from Maine, and from congressman to keeper of a saloon in Boston? Was that an upward or a downward course? And where did Thompson H. Murch reach the climax of his possibilities, or has he reached them?

The remains of the old steamer Bradford Durfee, which collapsed so destructively on its last trip from Providence several weeks ago, will be sold at public auction on the 8th proximo. Many an old citizen, who remembers the numerous pleasant "larks" had on the old boat, will regret to see it entirely wiped out, as it will be, without a doubt.

The improvement of the navigation of Taunton river has been going on for several years past and the money devoted to that object has been well and honestly expended, till channel deep enough for good-sized vessels has been secured as far as the river in Taunton. The improvement is still to go on, as \$16,000 have been appropriated for the extension of the work the coming year. Dredging out a deeper channel at certain points, widening it a little at others and removing troublesome boulders constitute the bulk of the work yet to be done.

The investigation into alleged life insurance frauds in Fall River has unearthed quite extensive frauds, which have been growing for some time past. None of the old time companies are affected, the victims being some of the newer mutual benefit companies, and in no case is the standing of any company impaired.

Unscrupulous agents have, with the assistance of outside parties, organized a system of "graveyard insurance," which the present investigation will probably stop. The companies have not yet taken action in the matter, and the detailed result of the investigation is not yet ready for publication.

NEW HAMPSHIRE.

A dispatch has been received from

Green Bay, Wis., stating that Steven B. Kenrick of Franklin, N. H., Manager of the Wisconsin Railroad, has been

stricken with paralysis.

An Exeter lady recently received a

letter which was mailed in Washington, D. C., four years and nine months ago, and which had been that length of time in reaching her.

VERMONT.

Mrs. Langtry will open her second season in America at the Howard Opera House, Burlington, where she will appear October 27.

The foundation walls for the new

block which is being erected on Eastern

avenue, St. Johnsbury, by Prof. Henry

Fairbanks for the Y. M. C. Association

of that place, are finished, and it is ex-

pected that the building will be ready

for occupancy next year.

The old house in which Ethan Allen

spent the night while en route to West-

minster in Revolutionary days still

stands in Dummerston, in a good state

of preservation, and is occupied as a

dwelling by a family who take pride in

polishing out the room where the brave

general slept preparatory to the first

Revolutionary skirmish.

Telephone transmitters should be painted

"copper."

The Meadows of Maryland.

Springfield, 28th, O. C. GEORGE CO., M.

Mr. CHAS. H. ADDISON of the same.

It is said that he has a very

intense suffering, and the use of crutches

for several weeks. I found no relief in other

remedies, and finally tried the miracle of

ice. I placed it on his knee, which had been stiff and sore for a week, and it could bend

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